



Preserve the Moment



Peach and Brandy Conserve

1kg fresh peaches (about 5 large)

1kg Chelsea Jam Setting Sugar (1 pack)

2 Tbsp brandy

Remove stones from peaches and cut into small pieces or pulse in the food processor until finely chopped. In a large saucepan combine chopped fruit and sugar and cook over a low heat stirring until sugar has dissolved. Increase heat and boil rapidly for 4 minutes. Add brandy then test a small amount on a cold plate (the surface of the jam should wrinkle when a spoon is pushed through it). Spoon into hot, sterilised glass jars and seal.

MAKES about 1.4 kg or 4-5 medium jars

TIP This fruity and delicate jam is perfect as a topping on desserts such as meringues or as a filling for jam tarts. It makes a wonderful glaze for fruit tarts and is equally delicious on scones or toast for afternoon tea.



Orange Scented Plum Jam

1kg fresh plums (about 10)

1kg Chelsea Jam Setting Sugar (1 pack)

2 Tbsp orange zest

Remove stones from plums and cut into small pieces or pulse in the food processor until finely chopped. In a large saucepan combine chopped plums, sugar and orange zest.

Cook over a low heat stirring until sugar has dissolved. Increase heat and boil rapidly for 4 minutes. Remove from heat, test a small amount on a cold plate (the surface of the jam should wrinkle when a spoon is pushed through it). Spoon into hot, sterilised glass jars and seal.

MAKES about 1.3 kg or 4-5 medium jars.

TIP Serve this rich red jam with toast, scones, pikelets and croissants or use as a tasty filling for sponge cakes or jam tarts.



Sweet Orange and Whiskey Marmalade

1.25kg oranges (about 5)

800mls water

1kg Chelsea Jam Setting Sugar (1 pack)

2 Tbsp whiskey

Peel the skin from the oranges and cut skin into thin strips about 2-3cm long. Cut the peeled oranges in half and squeeze out the juice (about 1 cup). Strain juice to remove pips. In a large saucepan combine orange skin strips, water and orange juice and simmer about 10 minutes. Remove from the heat and add the sugar stirring until dissolved. Return to heat and rapidly boil for 4 minutes (removing any scum or foam). Add whiskey then test a small amount of marmalade on a cold plate, (the surface should wrinkle when a spoon is pushed through it). Spoon into hot, sterilised glass jars and seal.

MAKES about 1 litre or about 4 medium jars.

TIP With its hint of whiskey this is a decadent treat to serve with toast and tea. It makes a delicious glaze for orange cakes or citrus desserts (gently heat and drizzle or brush over).



Apple and Berry Jam

8

500g frozen mixed berries

500g granny smith apples, (about 4 medium), peeled, cored and finely chopped

¼ cup water

1kg Chelsea Jam Setting Sugar (1 pack)

In a large saucepan combine berries, apples, water and sugar. Cook over a low heat stirring until sugar has dissolved. Increase heat and boil rapidly for 4 minutes. Remove from heat, then test a small amount on a cold plate, (the surface of the jam should wrinkle when a spoon is pushed through it). Spoon into hot, sterilised glass jars and seal.

MAKES about 1 litre or about 4 medium jars.

TIP With frozen berries this jam can be made any time of year! Ideal as a breakfast jam, try also using as a sponge cake filling or with Louise Cake. Try our Jam biscuits recipe. See www.chelsea.co.nz for biscuits recipe.



Lemon Spread

2 lemons

100g butter, cut into little pieces

1 ½ cups Chelsea LoGiCane™ Low GI Sugar

or Chelsea Organic Raw Sugar

4 eggs

Using a fine grater or lemon zester, grate the lemon rind avoiding the bitter white pith. Squeeze the lemon juice and strain to remove pips. Beat eggs a little with a fork to combine.

Put all ingredients into a heavy-based saucepan, cook slowly over a low heat, whisking continuously until thick and smooth (around 15-20 mins). Don't let it boil or it may separate.

Spoon into hot, sterilised glass jars and seal. Store in refrigerator once cool. Keeps for up to 2 months. **MAKES** 2 cups.

Try these delicious baking ideas:

- > **Lemon Cupcakes:** Cut a small cone shape out of the top of a cupcake. Fill with Lemon Spread, dust with Chelsea Icing sugar.
- > **Lemon Tarts:** Fill mini pastry cases with Lemon Spread, top with fresh berries or decorate with whipped cream.
- > **Lemon Louise Cake:** Use Lemon Spread instead of jam for a twist on this Kiwi favourite.
- > **Lemon Sponge:** Sandwich two sponge cakes with a generous layer of Lemon Spread.



Jam Making Tips

Design your own jam!

Capture the colour and taste of seasonal fruit while it is low in cost; use any combination of fruit as long as you follow the basic recipe (1kg of fruit + 1 pack of Chelsea Jam Setting Sugar) and follow the method on the pack. E.g. you could try 300g strawberries, 300g raspberries, and 400g blackberries: total = 1kg fruit.

How to test your jam is ready to 'set'

1. Remove the pot from the heat, put a small amount of jam on a chilled saucer, allow to cool.
2. The surface of the jam should wrinkle when a spoon is pushed through it - then the setting point has been reached.
3. If this does not happen, return to boil and retest at 2 minute intervals, removing the pot from the heat each time.

TIP Ensure jars and caps are properly sterilised. Pour hot jams into hot jars, fill to rim of jar to allow for shrinking.



See www.chelsea.co.nz for personalised jam making labels

Getting it right

Jam didn't set?

- We recommend that you use Chelsea Jam Setting Sugar with recipes that we have tested (available on website).
- Use the correct weight of fruit and ensure it is finely chopped (with the short boil time this allows the fruit to cook through). The short boil time helps retain the fresh fruit colour and texture, creating vibrant looking jams.
- Did you add extra liquid? Our recipes don't have additional liquid that requires boiling down (unlike traditional methods) – this would affect its ability to set.
- Did you test for 'set' before bottling? See our step by step guide.

My jam has set too firm:

- The pectin in our Jam Sugar helps jam set quickly. For fruit naturally high in pectin the 'setting point' may be reached quicker than the recommended 4 minute boil time.
- When testing for 'set', remove pot from heat and test on a chilled saucer. Return pot to boil if further cooking is required.

Using our Jam Setting Sugar in your own recipes:

- Our Jam Setting Sugar can be used with traditional recipes but boiling time will vary depending on your recipe – you will need to test for 'set' before bottling.

Go to the "Tips & Tools" tab on www.chelsea.co.nz for:
Step by step pictures / How to sterilize jars / Jam recipes

Sweet Capsicum Jam

- 1 ½ cups diced red and yellow capsicum (about 2 capsicums)
- 1 red chilli, finely chopped (if seeds are left in, the jam will be hotter)
- 1 apple peeled, cored and finely diced
- 1 cup white or cider vinegar
- ½ cup water
- 2 cups Chelsea Jam Setting Sugar

Put all ingredients except the sugar into a saucepan and simmer for 10 minutes.

Add sugar, stir until dissolved then boil rapidly for 4 minutes. Remove from heat, test for 'set' by putting a small amount on a cold plate (the surface of the jam should wrinkle when a spoon is pushed through it). Spoon into hot, sterilised glass jars and seal.

MAKES APPROX. 1 medium jar

TIP This sweet/savoury jam is perfect with cheese and cold meats – ideal for antipasti platters or use to embellish sandwiches and wraps. Add a dollop to dressings to enliven green salads.



Sweet Chilli Jam

500g ripe tomatoes

1 red onion, peeled and chopped

3 – 5 red chillies

3 = medium, 4 = med/hot, or 5 = hot

5 garlic cloves, peeled

1 Tbsp fresh ginger, peeled and roughly chopped

30mls Asian fish sauce

300g Chelsea Caster Sugar

80mls white vinegar

Finely chop half the tomatoes and set aside with the onion.

In a food processor combine the remaining tomatoes, chillies, garlic, ginger and fish sauce, blend until fairly smooth. Put the blended mix into a saucepan with the sugar and vinegar; bring to the boil, stir regularly with a wooden spoon. Add the chopped tomatoes and onion, reduce to a simmer for at least 50 minutes. Skim off foam and stir often. When thick and syrupy, remove from the heat and cool slightly before spooning into hot, sterilised glass jars and seal. Store in a cool place, refrigerate once opened.

MAKES APPROX. 2 – 3 medium jars

TIP Serve as you would a sweet chilli sauce, with spring rolls, fish cakes, barbecued meats or cheese. Mix a spoonful with mayonnaise for a quick chilli-mayo (great for burgers).



To make a sweet chilli relish, substitute 500g tomatoes with 2 x 400g tinned tomatoes (drained) and cook until thick.



Tomato Relish

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| 500g fresh tomatoes | 2 tsp salt |
| or 2 x 430g tinned tomatoes | 2 tsp curry powder |
| 2 medium onions | 2 tsp mustard powder |
| 2 cloves garlic | 2 tsp cornflour |
| 1 cup Chelsea Raw Sugar | 1-2 Tbsp extra vinegar |
| ½ cup cider vinegar | |

Fresh tomatoes: cut a small cross on the top of each tomato, place in large bowl, cover with boiling water, leave for a minute. Drain and rinse with cold water, peel off skins.

Tinned tomatoes: drain off juice and set aside.

Roughly chop the tomatoes; finely chop the onions and garlic. Place the tomatoes, onions, garlic, sugar, vinegar and salt in a large saucepan and bring to the boil, reduce to a medium heat and cook for around 20 minutes. Mix the curry powder, mustard powder and cornflour with the extra vinegar to a smooth paste, stir into the tomatoes, cook until thickened.

Spoon into hot, sterilised glass jars and seal. Refrigerate once opened.

MAKES 1 large 500ml jar.

TIP Delicious with cheese, burgers, sausages or steak. Serve with frittata or add to wraps and sandwiches. This makes up beautifully using tinned tomatoes, save the discarded juice to use in pasta sauces, casseroles or soups.



Plum Chutney

- 1kg** plums, stoned and quartered
- 380g** apples (about 3 medium), peeled, cored and cut into chunks
- 1** small onion, finely chopped
- 2** cloves garlic, finely chopped
- 1 heaped tsp** (approx.) of ginger, finely chopped
- 375ml** white vinegar
- 500g** Chelsea Raw Sugar
- ½ tsp** dried chilli flakes
- 1 tsp** chinese five spice
- ¼ tsp** salt

In a large saucepan place the plums, apples, onion, garlic and ginger. Add the remaining ingredients, bring to the boil then reduce heat to a gentle boil cooking until the fruit has dissolved and the liquid reduced to a thick sauce (approx. 40-50 mins). Stir regularly. Spoon into hot, sterilised glass jars and seal. Allow to cool, store in the refrigerator.

MAKES 1 litre or 3 medium sized jars.

TIP Serve with pork ribs, roasted or BBQ chicken, Asian spiced duck or with soft cheeses such as Camembert.



Spiced Apple Chutney

500g cooking apples (about 4)

1 medium onion

1 red chilli

½ cup raisins

200g Chelsea Raw Sugar

1 tsp each of ground allspice and ground cloves

½ tsp salt

Freshly ground black pepper

1 tsp grated fresh ginger

1 tsp turmeric

350ml white vinegar

Peel, core and chop the apples. Finely chop the onion. De-seed the chilli and finely chop. Place all ingredients into a large saucepan, bring to the boil then simmer for 30 minutes or until mixture thickens, stirring regularly. Spoon into hot, sterilised glass jars and seal.

MAKES 1 litre or 3 medium sized jars.

TIP Delicious served with cheese, cold meats, quiches or vegetable tarts.



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